



FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE PATENT & TRADEMARK OFFICE

SHEET 1 OF 2
(REV. 7-80)**LIST OF REFERENCES CITED BY APPLICANT**

(Use Several Sheets if Necessary)

DOCKET NO.: 6727/OK318
APPLICANT: Arthur SCHAFFERSERIAL NO: 10/069,389
FILING DATE:
CONFIRMATION NO: 3278RECEIVED
JAN 21 2003
TECH CENTER 1600/2900**U.S. PATENT DOCUMENTS**

<u>*EXAMINER INITIALS</u>	<u>DOCUMENT NUMBER</u>	<u>DATE</u>	<u>NAME</u>	<u>CLASS</u>	<u>SUBCLASS</u>	<u>FILING DATE</u>
	1. 5,557,883	Sep. 1996	Walker	47	46	
	2. 5,411,561	May 1995	Conley	47	58	

FOREIGN PATENT DOCUMENTS

<u>*EXAMINER INITIALS</u>	<u>DOCUMENT NUMBER</u>	<u>DATE</u>	<u>COUNTRY</u>	<u>CLASS</u>	<u>SUBCLASS</u>	<u>TRANSLATION</u> <u>YES</u> <u>NO</u>
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OTHER REFERENCES**(INCLUDING AUTHOR, TITLE DATE, PERTINENT PAGES, ETC.)*****EXAMINER
INITIALS**

KOR 3. Davis J.N., et al., "G.E. 1981. The constituents of tomato fruit - the influence of environment, nutrition and genotype." CRC Critical Reviews in Food Sci and Nutri. 15:205-280.

KOR 4. Grierson et al., 1986. "Fruit ripening and quality." In: Atherton, J.G. and Rudich, J. Eds.: Tomato Crop. Chapman and Hall, London, pp. 241-280.

KOR 5. R.J.L. and Scott, G.L., 1957. "The physical factors involved in the drying of Sultana grapes", Australian Journal of Agricultural Research, 8:444-459.

KOR 6. Nury, F.S. et al., 1973 "Fruits" In: Van Arsdell, W.B. Copley M.J. and Morgan, A.I., Eds.: Food Dehydration, Avi Publishing Co., Westport, Conn., Vol. 2, pp. 158-198.

Keith O. Robinson June 1, 2004



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SHEET 2 OF 2
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DOCKET NO.: 6727/OK318
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TECH CENTER 1800/2900*EXAMINER
INITIALS

KOR 7. Baker, E.A., et al, 1982. "Composition of tomato fruit cuticles as related to fruit growth and development. In: Culter, D.F., Alvin, K.L. and Price, C.E., Eds.: The Plant Cuticle. Academic Press, London, pp. 33-44.

KOR 8. Ojimelukwe, P.C., 1994, "Effects of processing methods on absorbic acid retention and sensory characteristics of tomato products", J. Food Sci. Technol. 31:247-148.

KOR 9. Schaffer, A.A., et al., 1999, "Modification of carbohydrate content in developing tomato fruit, Hortscience 34:12-14.

KOR 10. Bernacchi D., et al., 1998, "Advanced backcross QTL analysis in tomato. Identification of QTLs for traits of agronomic importance from Lycopersicon hirsutum. Theor. Appl. Genet. 97:381-397.

~~11. Database Cab 'Online! Cab International, Wallingford, Oxon, GB; an 86:68394, 1984, Golias, J.: "Resistance of Tomato Cultivars to Fruit Cracking", XPO02149829 & Acta Universitatis Agriculturae Brno, Vol. 32, No. 4, pp. 201-208 Abstract.~~

~~12. Database Biosis 'Online! Biosciences Information Service, Philadelphia, pA, US, August 1998, Bernacchi D. et al., "Advanced Backcross QTL Analysis in Tomato. I. Identification of QTLs for Traits of Agronomic Importance from Lycopersicon Hirsutum", Abstract.~~

EXAMINER:

DATE CONSIDERED:

June 1, 2004

*EXAMINER:

Initial if reference considered, whether or not citation is in conformance with MPEP 609; draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

KOR